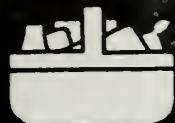


Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.



CONSUMER TIPS > >

HOW TO KEEP FOOD FROM SPOILING

Information from Bureau of Home Economics, USDA)

GPO 16-19214

General - all foods should be kept clean, protected from dirt, insects; most foods should be kept cool. Dry foods should be prevented from absorbing moisture, vegetables and fruits from losing it.

Fresh meat, poultry - unwrap, put in clean pan, with waxed or oiled paper over it loosely. Place in refrigerator. Do not wash meat until just before cooking.

Fish - put in tightly covered container, in refrigerator.

Milk - wash bottle, keep in refrigerator. (over)

Butter - keep in covered container, in refrigerator.
Eggs - keep in clean, cool, dry place, preferably the refrigerator. Wash immediately before using, not before.
Fruits & vegetables - wash thoroughly, keep in cool place.
Lettuce, radishes, etc., wash, keep in covered container, in cool place.
Fats & fat foods (nuts, chocolate, etc.) - keep cool in covered, light-proof containers.
Breads & cakes - store in covered box, frequently scalded.
Flour, sugar, cereals, etc. - keep dry and covered.
Canned foods - keep cool, dry, away from light.
Left-over cooked foods - keep cold, covered; use promptly.

Library, U. S. Dept. of Agriculture MAY 23 '41

CONSUMERS' COUNSEL DIVISION
U. S. DEPARTMENT OF AGRICULTURE
WASHINGTON D. C.

CT-36